



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Hedjaz Pilaf

Hicaz Pilavi



2 cups rice
1/2 cup chickpeas
1 orange's rind
1 tbsp butter
4 tbsp vegetable oil
1/2 tsp black pepper
1 tsp salt
3 cups broth

For Gallimaufry:
1.10 pounds lamb pieces
4 medium onions
3 tbsp vegetable oil
1/2 tsp salt
1 cup hot water

- # Clean the chickpeas, wash them and rest in water overnight. The day after, pour the chickpeas with the water into a pot and boil them until they soften.
- # Meanwhile, cook the gallimaufry; slice the onions into half circles, fry until they lose their fresh shape.
- # Add the lamb pieces into the pot, sauté it for a while, cover the lid of the pot. When the broth evaporates, add salt and hot water in it, cook it over low heat for 1 more hour at least.
- # While cooking the gallimaufry, rest the rice in lemony and salty tepid water. Get just the orange colored side of the orange rind.
- # Boil the rind in too much water to remove its sour taste, strain it. Boil the rind for 2 more times by straining it after each boiling process.
- # Wash the rice, which is rested in water for half an hour, with cold water for a few times, strain it. Slice the boiled orange rind finely.
- # Put the butter and the vegetable oil into a pot, make it hot over medium heat. Then add rice and salt in it. Roast until the rice turns to transparent.
- # Add boiled chickpeas, boiled and sliced orange rind and black pepper in it, roast it for about 2 – 3 more minutes. Add 3 cups broth also.
- # Cover the lid of the pot. Firstly, cook it over medium heat for 10 minutes, then cook it over very low heat for 10 minutes, in total 20 minutes. Place a paper towel between the pot and its lid, rest it for half an hour.
- # At the end of the resting time, stir the pilaf gently, place it into the service plate, put the picked into pieces gallimaufry over the pilaf and serve it.

Note: Saffron, which is mixed with 1/6 cup hot water, may be added into the hedjaz pilaf.